

FRIULANO

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DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Tocai Friulano

Production area: Friuli Venezia Giulia

Soil type: Alluvial, stony

Expected harvest time: Beginning of September

Alcohol by volume: Approx 12,5%

Residual sugar: Approx 4,5 g/l

Available formats: 0.75 l Burgundy bottle

Recommended wine glass: Standard medium-sized white wine glass

Serving temperature: 10° C

Vinification: Upon arrival in the cellar, the fresh Friulano grapes are moved from the receiving hopper to the vacuum presses where they undergo soft pressing at a negative pressure of -2 BAR with oxygen reduction (to prevent oxidation and uncontrolled fermentation, avoiding the need to add chemicals). After racking and the simultaneous separation of the skins, the resulting flower must is conveyed into steel wine vats where yeast is added for alcoholic fermentation at a controlled temperature of about 12°C for approximately 10 days. This is followed by a second racking to eliminate the coarser particles, a period of refinement on the noble lees, and cold decantation so that the lees fall to the bottom of the wine vessel. Finally, after a resting period, bottling can take place.

Tasting notes: Friulano (or 'Tocai', as the people of Friuli still call it) is a grape variety of very ancient origins, certainly dating back more than two centuries and therefore difficult to pin down. It is thought to be a close relative of the French Sauvignon vert. In any case, today it is recognised as indigenous to Friuli. Straw yellow in colour, it is a still, structured wine. Its most distinct and recognisable characteristic is the unmistakable aroma of bitter almonds, embraced by aromas of white wild flowers (chamomile, hawthorn and acacia) and hints of ripe fruit. Fresh, savoury and full-bodied, we still find an almondy finish in the mouth.

This wine is best paired with Prosciutto di San Daniele. Also excellent with other starters, including fish-based appetisers and soups, it goes well with white meat: try it with cold boiled guinea fowl salad!



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VITICOLTORI IN FRIULI

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